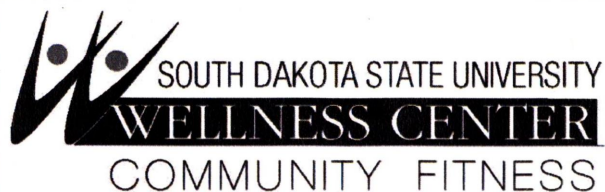


*Pae
2011*

***FITNESS,
FUN,
FRIENDSHIP
& FOOD***



2011 Cookbook

Recipe: Jewish Coffee Cake

From: Carol Jochimsen

Makes: 4 mini

1/2 c. shortening

loaf

1 c. sugar

pans

3 eggs

2 c. flour

1 tsp. baking powder

1 tsp. soda

1/8 tsp. salt

1 tsp. vanilla

8 oz. sour cream



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Pistachio Cake

Mary Berg

1 box white cake mix

1 pkg. pistachio instant pudding

3 eggs

1 cup water

1/2 cup oil

Mix these all together and pour into a 9x13 pan. Bake at 350 for 25-30 min

Frosting: 1 pkg. instant pistachio pudding, 1 envelope cream whip

1 cup cold milk, beat til stiff

Here's what's cooking: Lemon Cake

1 Pkg yellow cake mix

1 3 oz pkg lemon jello

4 Eggs

3/4 c. salad oil

3/4 c. water

Beat 5 minutes. Pour into greased 9x13 pan. Bake 35 min. @ 350°

While warm, poke holes w/ a meat fork. Pour over: 2c. powdered sugar + 1/2 c. Real lemon juice

Recipe from the kitchen of: Elaine Ross

Serves: _____

(Over)



Cream shortening and sugar. Add eggs, beat well. Add salt and sour cream. Sift baking powder, soda, salt with flour. Add to other mixture and mix well. Grease and flour pans. Topping: 6T. brown sugar, 1tsp flour, 1T. butter, and $\frac{1}{4}$ c. nuts.
Bake at 350° for 40-60 min.

Carol, I got this recipe from Carolyn Flippin - it is a favorite of her family and now it is a favorite of my family! Enjoy!

Here's what's cooking: Gourmet Baked Spinach

2 T finely chopped onion

3 T butter

3 T flour

2 tsp salt

1/4 tsp pepper

1/8 tsp nutmeg

2 c milk

2 (10oz) frozen chopped spinach (cooked & drained)

3 hard boiled eggs, finely chopped

Recipe from the kitchen of: Joan Hogan

Serves: over



Here's what's cooking: Cucumber Salad

Serves 4 to 6

3 lbs seedless cucumbers

Sliced into paper-thin disks

1 1/2 *tsp sea salt (*tablespoon)

1/2 *tsp red pepper flakes (optional)

2 *tbsp sugar

1 clove garlic crushed and chopped

2 green onions finely minced

2 tbs sesame oil

Recipe from the kitchen of: Bj Kim

Serves: 4-6



Here's what's cooking: Caramel Apple Salad

Combine:

1 small pkg. Butter Pecan

instant pudding + 8oz

can of crushed pineapple
with juice

Add:

one diced unpeeled apple

1 c. Marshmallows

1 c. dry roasted peanuts

1 tub Cool Whip

Recipe from the kitchen of:

Serves:

Dec 2011 - JAN CLITES Brookings, SD



1/2 c corn flakes crumbs
1/2 c grated cheddar cheese
2 T butter - melted
paprika

Cook onions in butter until tender, not brown.
Stir in flour, s + p + nutmeg.
Add milk gradually + cook stirring constantly
until thick + bubbly.
Fold in spinach + eggs.
Spread in buttered, shallow dish 1 1/2 qt.
at this point, you could refrigerate for a day +
finish topping next day.
Combine corn flake crumbs w cheese + butter +
spread over spinach. Sprinkle w paprika. Bake 375 for 20 min.

If casserole was refri. - bake longer

1 lbs toasted sesame seeds
1/2 lbs black pepper
1/2 cup rice vinegar or distilled vinegar
Place the cukes in a bowl and sprinkle with
sea salt. Let sit at least for 15 minutes.
Then squeeze out as much liquid as possible.
In the same bowl, combine the
remaining ingredients.
Mix well.
Cover and refrigerate.
(Just experiment with more or less
sugar and vinegar per your test.)

Here's what's cooking: Oreo Christmas Balls
(best cookie, Angus Leader 2011)



2 pkgs oreos (crush in blender)
2- 8 oz. cream cheese, softened
Blend the above & roll into balls
(perhaps refrigerate to firm)
Roll in choc. almond bark
you're done!

Recipe from the kitchen of: Connie Quirk Serves: _____

Rae Jean Gee Quick English Toffee

Here's what's cooking:

$\frac{1}{2}$ c chopped pecans

$\frac{1}{2}$ c butter

$\frac{1}{2}$ c brown sugar

$\frac{1}{2}$ c. semi-sweet choc. pieces



Sprinkle nuts in greased 9" pie plate. Melt butter in saucepan and add sugar. Cook over med heat, stirring constantly, to 290 degrees on candy thermometer. Pour ^{toffee} over nuts in a drizzle pattern. Sprinkle with choc pieces. When melted, spread with spatula. Cool, refri to set

Recipe from the kitchen of: _____

Serves: _____

A Recipe for Nut Goody Bars

Ingredients

2- 8oz Hershey bars

1 c peanut butter

16 oz white chocolate chips

melt together

add 1 can Spanish peanuts

greased cake pan

refrigerate

Mary Cech

chocolate. Break into pieces.
Store in cool place or refrig.

Remarks: Don't get too hot,
infact 280° is fine as I
believe it is hotter than one
realizes with the smooth
top stoves. Yummy -
Dec. 2011

Here's what's cooking:

Snowflake Mix

Kathy



- 3 cups bite-size rice sq. cereal
- 3 cups bite-size corn squares
- 1 C small pretzel twists
- 1 C honey roasted peanuts
- 2-12 oz packages white baking pieces
- 1-12 oz pkg Candy Coated milk chocolate pieces (M&M's)
- * combine all but white-baking chips.
- * melt baking chips & toss with mix.
- Recipe from the kitchen of: _____
- Cool on wax paper - break up
- Serves: _____

Soft ginger cookies

Linda Thaden

- 2 1/2 c flour
 - 1 tsp soda
 - 1 1/2 tsp ground ginger
 - 1/4 - 1/2 tsp cinnamon
 - 1/4 tsp ground cloves
 - 1 stick butter
 - 1 c sugar (+ 1/2 c for roll balls in)
 - 1 egg
 - 1/4 c molasses + 1 tsp lemon juice
- } mix together
- Cream together over

Here's what's cooking:

The Imperial® Recipe Collection

S'More Cookie Bars

Preparation Time: 10 minutes Cook Time: 25 minutes
Makes 2 dozen bars

- 3/4 cup IMPERIAL® Spread
- 3 cups graham cracker crumbs
- 1 package (6 oz.) semi-sweet chocolate chips (1 cup)
- 1 cup butterscotch chips
- 1 cup mini marshmallows
- 1 can (14 oz.) sweetened condensed milk

Directions: Preheat oven to 350°F. In 13x9-inch baking pan, combine IMPERIAL® Spread with crumbs; press to form even layer. Evenly sprinkle with chocolate chips, then butterscotch chips, then mini marshmallows. Pour condensed milk evenly over mixture. Bake 25 minutes or until bubbly. On wire rack, let cool completely. To serve, cut into squares. For easier cutting, refrigerate 1 hour.



Mitch Hart

Recipe from the

Serves: _____

Preheat oven to 350°
Shape dough into 3/4" balls -
Roll in sugar + place on cookie s
sheet. Bake until just firm (8-10 min)

be generous with spices

Here's what's cooking: Caramel Pecan Pie

1-9" unbaked pie shell

3 eggs

$\frac{2}{3}$ c. sugar

$\frac{1}{4}$ c. melted butter



1-12oz jar Smucker's Caramel Topping

$\frac{1}{2}$ c. pecan halves

Beat ^{1 egg} slightly with fork. Add sugar & butter & caramel topping. Stir in pecans. Pour filling in shell and bake 350° for 45 min. or until inserted knife comes out clean.

Recipe from the kitchen of: Ladonne Kutz Serves: _____

Here's what's cooking: Baklava Tray

1 lb Baklava Dough (filo Dough)

3 c. walnuts, chopped

1 c. Rendered butter

1 tsp cinnamon

$\frac{1}{2}$ c. sugar

2 c. sugar syrup



Mix nuts, sugar, spices & 1 tsp butter.

Grease the baking sheet (12" x 17") with butter.

Recipe from the kitchen of: Maudeleine Andrawis Serves: _____

Here's what's cooking: Breakfast Casserole

2 pkgs of Jimmy Dean Cooked

Use 1 hot and 1 regular

$4\frac{1}{2}$ cups Rice Kripies

$\frac{2}{3}$ cup raw rice (regular) (not instant)

6 eggs

2 can cream of celery soup

1 onion

1 pound shredded cheddar cheese

9x13 ba



Recipe from the kitchen of: Lyla K Hanson Serves: _____
Keep in touch 811 7th Ave Brookings SD 57006

Place two layers of dough at a time & brush lightly with butter. When you reach $\frac{1}{2}$ the amount of layers, spread the nut mixture evenly over the dough. then continue with the rest of dough. Cut into diamond shapes. Heat the rest of the butter (1 cup) & pour on the tray. Bake for about 1 hr in a 325° oven. Cool for 10 mins then pour the cold syrup over.

You can layer in this order or You can mix together) & layer it,

Rice Krispies (Save some for topping)

Sausage

mix eggs with the soup, onion and rice

then add the saved Rice Krispies on top

Bake 350° for 45 min You can Freeze it before or after you bake it.

I'm blessed to have meet you. lovely person
Merry Christmas : Happy New Year

Kathy Zens

Microwave Apple Crisp

6 C. peeled and diced apples
1 T Lemon juice

Topping: 6 T Butter (softened)
3/4 C. packed brown sugar
3/4 C. quick oatmeal
1/2 C. flour
1 t. cinnamon

(cover)

Italian Pasta + Meatballs

1 can Chicken Broth
1 cup water
1/2 lb. mini-rigatoni Pasta (3 cups)
1 pkg. Italian Turkey Meatballs
1 box - 9oz. Frozen Green Beans
1 pint Grape Tomatoes - halved
3 Tbsp. Italian Salad Dressing
1/2 cup Shredded Parmesan Cheese

Here's what's cooking: Breakfast Casserole

2 pkgs of Jimmy Dean Cooked
I use 1 hot and 1 regular.
4 1/2 cups Rice Kripiess
2/3 cup raw rice (regular (not instant)
6 eggs
2 can cream of celery soup
1 onion
1 pound shredded cheddar cheese
9x13 ba



Recipe from the kitchen of: Lyla K Hanson Serves:
Keep in touch 811 7th Ave Brookings SD 57006

Place diced apples in an 8" baking dish.
Pour the lemon juice over the apples.

Topping: Mix softened butter with
remaining ingredients until
crumbly. Sprinkle over apples.
Press down lightly.

* Microwave on high for 12-16 min,
depending on how firm or soft you like
your apples. I do mine for 12 min.

Kathy Zens.

Bring broth & water to a boil in a large
nonstick skillet. Stir in pasta, cover,
reduce heat & cook 10 minutes. Stir in
meatballs, beans, tomatoes, Italian
dressing, & Parmesan. Return to boil.
Cover & simmer 5 minutes.

Serve with Parmesan
Serves 4-6

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mix together) & layer it,

Rice Krispies (Save some for topping)

Sausage

mix eggs with the soup, onion and rice

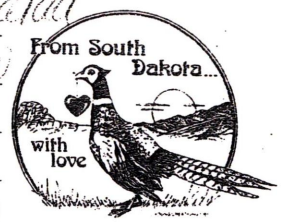
then add the saved Rice Krispies on top

Bake 350 for 45 min You can Freeze it
before or after you bake it.

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Here's what's cooking: Mexican Corn Salad

Mix Together: $\frac{1}{2}$ C Miracle Whip
 $\frac{1}{4}$ C sliced green onion 2 T salsa
2 t. vinegar 1 t. onion salt
 $\frac{1}{2}$ t. chili powder 4 drops tabasco

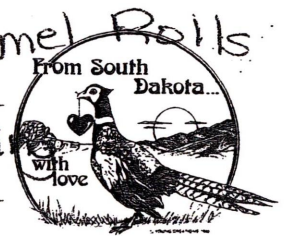


Add to: 1 can Mexican corn (15oz.)
1 can red kidney beans (15oz.) 1 can black beans
(Rinse and Drain all Vegetables)
May add: $\frac{1}{4}$ C cubed cheddar $\frac{1}{4}$ C cilantro-chop
Great as a salad or Salsa type with chips!

Recipe from the kitchen of: Jeannette Bare Serves: _____

Here's what's cooking: Overnight Carmel Rolls

18 frozen dinner rolls
1 ^{small} pkg butterscotch pudding
(not instant)



$\frac{1}{2}$ c brown sugar
 $\frac{1}{2}$ c melted butter
 $\frac{1}{2}$ c chopped nuts

Put frozen rolls in bottom of
well greased bundt pan. Sprinkle
pudding over rolls, then the sugar,

Recipe from the kitchen of: Nancy Fixen Serves: _____



butter and nuts. Cover
with foil and put in counter.
Next morning bake in pre-
heated 350° over for 30-40 min
Cool on rack 5-8 min, and
turn onto plate.

